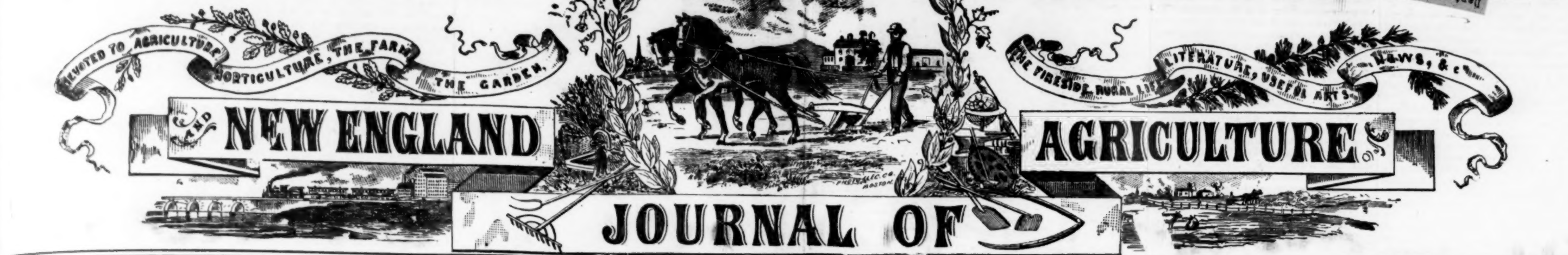


# MASSACHUSETTS PLOUGHMAN



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**MASSACHUSETTS PLOUGHMAN**  
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AGRICULTURAL.

Growing Cherries.

There is no kind of fruit that is more certain to grow than the cherry. Nor is there any which requires less care in growing. Only the harvesting and marketing of cherries is expensive. But as a single tree of cherry has been known to yield a crop of nearly 300, it is clear that the expense of securing the crop can be well offset where there is a near shipping station to a good market, or where there are canneries to take the surplus at lower rates than the commission merchant can afford to pay. While farming in western New York we grew and sold many cherries, and though it seemed rather small business to us among large trees, and take pains to plant the fruit without allowing it to be injured, the labor paid as well as any that was done on the farm. Most of it was done by women and children, who either received much money per 100 pounds or were allowed to take half of what they gathered in their share of the crop. Either way, cherry growing could make from \$1.25 to \$3 per acre, which at the time was about what a good-sized man could earn in the day or harvest field.

For shipment to distant markets the trees should always be attached to the trunk. If this attachment is broken there is a break in the skin of the cherry where the stem is broken off that lets air in to the place of the cherry, then it quickly spoils. It is also taken to pieces to remove all decayed and wormy fruit, which can generally be easily recognized. The stems add to the weight of the basket, and as they take up more room in proportion to their weight this makes the cherry much heavier than the small fruits, like the strawberry, raspberry and blackberry. When cherries are sold to the canning establishments the stems are very rarely removed, and there is less care to exclude the decayed and wormy specimens. Many of the cherries that are sold on fruit stands in Boston the present year are gathered and are of good quality without stems. In the time when we sold cherries from western New York, New York city, Philadelphia and Baltimore were the chief markets. Now, the enterprise of the Pittsburgh Railroad, connecting with the West Shore through New York State, makes Boston as easily reached by shipper as either of the cities that formerly were the only outlets for western New York fruit and other farm products.

Water cherries are grown extensively, it is said to plant mostly of the variety, for which the demand from the fruit canneries makes a certain market, though not quite so high as for the variety which is mainly to be eaten raw. These cherries are not picked, but are left on the tree, and after eating a few of them, some of the sour cherries are preferred over the sweet raw. In all cases it is best to have the cherries fully ripe. They are not ripe when they are picked. They are more likely to bruise in handling than are those half ripe, and will keep after a 24-hour shipment to market with very slight loss. The waste, if there is any, comes from wet weather while the fruit is hanging on the tree. Some years the loss is from rotting on the tree. It is very low, wet ground. Our experience has been that the best variety is the one that is not too early to rot, though this might seem to be a contradiction. The cherries were ripening, which was earlier than the cherries ripened.

Probably no kind of cherry is so widely popular as the black Tartarian, a semi-tart variety that is not really allowed to ripen on the tree. It is often marketed as soon as it turns red, at which time it is very tender, even for cooking purposes. The cherries for pie, and many think it best for canning than the English sour cherry, which is almost

unless it has sugar enough to preserve it, in which condition it is the richest and best fruit that the housewife can put up. All the sour varieties of cherry are good made into preserves by the old rule, a pound of sugar for each pound of fruit. It was a pretty dear preserve during the era of our civil war, when sugar was 16 to 18 cents per pound, or more than three times what the best granulated sugar can be bought for now. But in those days the sugar was all from the sugar cane, and it was better sugar, containing more sweetness than the sugar that is now made from sugar beet, to say nothing of the glucose that is the product of cornstarch and sulphuric acid. It is possible that the poorer quality of sugar used in canning fruit is one reason why it is harder to keep them from fermenting in the cans than it used to be. It may be, however, that can have once been used cannot be so entirely free from germs that they will keep fruit from spoiling as are cans that are new and have never held fruit before.

**Dairy Notes.**  
In an English court a short time ago, a man who was charged with selling milk below the proper standard of richness pleaded in his own behalf that the sample taken was from his morning's milk, which was always less rich than the night's milk, and that it was taken after the milk had stood for some hours. The judge allowed the justice of his plea and discharged him. As the milk was that actually sold to a customer, we do not see the justice in discharging him. Both the poor quality of morning's milk and the fact that milk near the bottom of the can was less rich than that at the top were his own fault, as they were entirely under his control. If he had the care of the cow and of the milk, and to allow a man to go free upon such pleadings removes all protection from the buyer and consumer.

It is well known that the longer the interval between the milking periods the less will be the amount of butter fat and other solids in the milk. Milking early at night and late in the morning makes morning's milk thin and watery, other conditions being equal, while if the process is reversed the morning's milk may be the richer milk. The intervals between milkings should be nearly equal at all seasons of the year, when milk is sold, in order that all customers may be served alike. It has also been proven by careful tests that a cow in such full flow of milk as to make it desirable to milk her three times a day will give richer milk than if she is milked but twice, and the quality at the different milkings will then show morning's milk a little poorer for the same season than it is not as rich in a cloudy or rainy day as in a bright, pleasant day. The presence of sunlight increases quantity and improves the quality of milk, as any one can learn by keeping a cow confined in a dark stable.

We have thought when in the business that we could counteract this to some extent by giving our grain feed mostly or entirely at the night milking, but we had no Babcock tester, and so many professors have claimed to prove that butter fat cannot be put into milk by feeding grain or other rich food, that we may have been mistaken. We should have waited, and think so yet.

As regards the difference in milk after it has stood in the can, we can only say that the milkman who allows his milk to stand until the cream rises, and sells that from the top of the can to one customer, and from the bottom to another, is not dealing fairly by the one who buys the milk from the cream that has gone, and if he does so he is a decidedly dishonest man. A good round feed might teach him that which he ought to know about his business. We always made it a point to stir the cream down, or mix it in, by pouring it into an empty can and perhaps more than once back and forth, to mix cream with milk.

We find an article credited to "Exchange," as a letter from a well-known breeder of Shorthorns, in which he says in the winter of 1894-95 he had 26 head of thoroughbred Shorthorn cows, and in less than four months 18 of them aborted. Having tried several other methods of treatment in vain trying to shock it, he decided to test carbolic acid on one cow, knowing it was a deadly poison. She was then showing strong symptoms of being about to abort, and he began with one-eighth of an ounce of carbolic acid in bran mash every other day. She began to improve in appearance at once, the indications of coming abortion disappeared, and she produced a fine, strong, healthy calf at the end of her full time. Then he began treating the entire herd the same way, including those which had aborted before, and gradually increased the dose up to a half ounce every other day. This was in March, 1895, and he has not had a case of abortion in his herd since. As an extra precaution he also disinfected the stalls every night by spraying with a solution made by dissolving two tablets of bichloride of mercury in a quart of water, and washed the hind parts of those which had kept up until they had passed the time when they should have dropped their calves, when they were served again. From that service they went full time, and had the next year strong, healthy calves, and he has not had a case in his herd since. He thinks there is no danger in the dose of one-eighth of an ounce, or in increasing gradually to a half ounce every other day. Some cows do not like it at first, but by mixing a little salt with it or putting the bran with the acid and salt on some chopped corn fodder they will generally eat it up before morning.

Every month or so we see a paragraph in some of our agricultural exchanges which

declares that "To obtain the best results in year in and year out, a cow needs eight to ten weeks of rest before calving, and when this is not allowed the cow will not give very large yields at any time during the year." It has been going the rounds regularly ever since we first heard of a cow giving milk continually up to her time of calving, which, by the way, was not until after the civil war. The cows that we knew before that date were more apt to go dry four months in the year



FAMILY GROUP OF NORTH BALLOCH BLACKFACED SHEEP.

than two months. They were not all what we should call extra cows today, and they got no grain in summer, because the owner thought they did not need it while at pasture, and none in winter because he thought they would not give milk enough to pay for it.

Our first experience with a cow which did not go dry at all was with a Jersey cow eight or nine years old, which came into our possession with a statement that she was due to calve about the first of June. The exact date was named, but we forgot it now. Taking charge of her I found I was found her giving some four quarts a day, and we began to count her feet and to milk once a day that she might dry off by April 1, and go dry at least eight weeks. To our surprise she began to give six quarts at once, and when we milked twice a day we found four quarts or more at each milking. This and other indications decided us that a mistake had been made, but we could not then dry her off and did not try to.

She dropped a fine large heifer calf about the first of April, which afterward made an excellent cow that the owner said had no fault, he could not get her to go dry at all. The old cow gave us more milk the next summer, every day, every week and every month, than she had ever given before, and she ran in the same pasture, stood in the same barn, and was milked by the same man that had had the charge of her before we went on the farm. Not only that, but she held out well through the winter, and we had to reduce her feed the next spring to get her to dry off four weeks before she calved, and she did not have as good a calf nor give as much milk the next summer as she did the season after she was milked up to her calving.

The editor of a well-known Boston daily paper once asked us how he could dry off his family cow, then some four or five weeks from time of calving, and still giving a good flow of milk. We advised him not to try it, as it was too late to do it safely. "Continue good feed, without using corn meal or cottonseed meal, and take what milk she gives every day," we said, and he took our advice because he knew no better way. In this case also the calf was a good one, and the cow gave more milk the following season than ever before, as he informed us several times.

**Tending to the Grape Vines.**

Very few vines or trees give better satisfaction than the grapes. Cultivating them on a large commercial scale has been reduced to a science that takes away a good deal of the sentiment which attached to the old family grape arbor. Grapes are so cheap now that many farmers are giving up growing them for home use, depending upon the markets for all their families consume. For a fruit that is so easily raised this is a mistake. Enough grapes should be raised on trellises or arbors to provide eating for the whole family from early fall to the middle of winter. There should be an abundance on the table all the time, for there is no healthier food, and plenty should be left over for canning.

The mistake is often made on farm-houses to let old out-of-date vines clamber over the arbor. This should be torn down and some of the best varieties planted. Select one variety each of the early, medium and late grapes. Then let them grow in a thrifty condition, stirring and enriching the soil about their roots when they need it, and pruning them back every fall. About all the care grapes raised for home consumption need

in this way is to loosen the soil occasionally, and prune them back. More depends upon the pruning than most growers imagine. This has more to do with the bearing of the vines than anything else. Very often it is better to prune them back to the main stem, leaving only one joint on each branch. Then let this joint produce one branch that can be trained to the trellis. By repeating this operation the arbor can be covered with branches and stems that have been carefully



FAMILY GROUP OF NORTH BALLOCH BLACKFACED SHEEP.

fully selected with a view to their special uses. There will be no abundant vine growth then, and every branch will produce its quota of grapes. Grapes to ripen well must have air. In the first place the arbor should be so located that the air can circulate evenly through it. If it put away in some corner where no wind can blow through the vines, the fruit will not ripen well, and moulds and fungi will be more apt to attack them. As there are some 200 insect pests that attack the grapes now it is quite essential to give them the best location to combat their enemies. Then by pruning carefully the bunches of grapes are given the opportunity to get more air, and this is of vital importance to them. With proper pruning, a good location, fair soil, and plenty of air, clusters of good grapes should be had in abundance.

**Live Stock Notes.**

The Montreal Trade Bulletin, which we think has not taken either side in the controversy about the comparative merits of bacon hogs and lard hogs, is now lamenting that the price of Canadian bacon has fallen off in England about four cents a pound, in consequence of liberal shipments from there and from Denmark and Ireland. Danish shippers who contracted for their hogs some time ago are now playing bacon in England at a loss of two cents or more per pound.

Naturally shipments are decreasing where parties are not under contract to deliver, and prices may advance again. In the meantime we see no decrease in the demand for good corn-fed bacon from the United States, and but little falling off in price. It proves the truth of what we have said many times, that the demand for lean bacon was a limited one, and from a class that did not object to paying a higher price for it as long as but little of it could be found. When an attempt was made to send more of that grade the price naturally went down, and in England as here, the great mass of the laboring classes prefer the heavier, fatter bacon. Those who followed the advice of the parties who wished them to drop their Poland China, Yorkshire or Berkshire pigs and start anew with a slab-sided, long-legged, long-haired Tamworth or a Georgia razor back, are finding that the sooner they can get back again to the corn-fed fat hog, the better they will fare.

An exchange tells of a mare sold last September by a Wisconsin breeder for \$200 which was disposed of a few weeks later in New York for just \$2000, and took four prizes at the Horse Show. Another pair from the same breeder were bought in January for \$250, and resold in less than a month for \$900. This emphasizes what we have often said about the importance of the stock breeder having his animals in good condition before he sends them to market. Possibly the horse dealer bought as low as he could, and sold to parties who were willing to pay fancy prices. But would they have seen attraction enough in the animals if they had seen them as they left Wisconsin to have induced them to part with so much money? Did it not take some extra feed, and a great deal of grooming, a little trimming here and there, and perhaps the services of an experienced horseholder to make them look right and travel just right? Not knowing the facts we cannot answer our own questions, but we should expect the answer to be in the affirmative if any one replied.

There is always a good demand for young chickens at broilers in summer. The men who make a business of growing chickens for this purpose make large profits in this way, selling chickens that have not half made their full growth for more than the same chicks would sell for when grown and sold regularly. With this care one may always have strong and vigorous pigs, maturing early and fattening easily, if they start with stock of the right sort.

When 40 head of trotting-bred carriage stock sell at an average of \$1000 each as auction, as it recently did in New York, it proves that it pays as well to breed for style and size as it does for speed. The expansion in this department of the market is practically unlimited, for there is always a demand both at home and abroad for handsome teams, and there never has been a time when they were a drag on the market. With the rapid increase of wealth and the continuance of

Mr. Theodore Louis, who is well known in the pork-raising States as one of the highest authorities upon all matters connected with breeding, rearing and feeding of swine, in a recent address took occasion to strongly advocate the keeping of breeding stock to a mature age when they had proved good breeders, and to produce good pigs. We do not know whether he would go to the extreme of the gentleman we alluded to in this column's short time ago, where a sow was kept for more than



FAMILY GROUP OF NORTH BALLOCH BLACKFACED SHEEP.

25 years, until she had raised over 900 pigs, but we certainly agree with him that breeding from immature animals is a frequent cause of the degeneration of some of our breeds of hogs, and that the only way in which this may be avoided is to retain those which bring good results, as long as they retain their powers.

We urged the building of a house for the bear that should be about seven by eight feet on the ground, seven feet high in front and five feet at the rear, with a door to allow entering to clean it out, a half door hung at the top to keep out heating storms, and a yard some four or five rods square with a tight board fence, and in one corner of the yard a feeding floor about eight by ten feet, so that a large bear may stand in front of the trough, which should be three feet long. At another corner have a gate to admit the sows to him, and have everything built so strongly that he cannot break out or run anything away.

Select breeding sows at about three or four months old, when their development and disposition can be judged, and feed on the best food for growth and development, but do not breed until eight months old, nor breed again the same season, that she may more fully develop in size and strength. After that always breed twice a year. Breed to have pigs come in March or April and again in September or October. If the farmer has 10 or 12 sows or more to farrow at that time, not more than two or three days apart, he will have a uniform lot of pigs, weaned about the same time, that can be fed alike, and be of nearly uniform size and weight to put upon the market. This has been his practice for many years.

The sows turned to pasture and fed for a few weeks after the pigs are weaned, twice a day, will be ready for service again at the proper time, if they have given satisfactory litters. Weed out those which do not have sufficient numbers or take good care of their young ones and replace them with younger ones. But do not condemn one because she has not more than five or six pigs at the first litter, because if she is of rosy build with twelve or fourteen teats, she may have much larger litters afterward. If many of the sows have only small litters the fault may be in the sow. It is well to have sows so marked that each can be known by name, mark or number, and a record kept of time of service, number of pigs, etc., that in selecting future breeders the offspring of the most prolific sows may be selected, if the pigs are otherwise satisfactory. The sow should have green food and succulent food whenever the season admits, and in the winter roots, pumpkins or squash should be on hand for him. And use all other hogs he should have, clover, alfalfa and salt regularly. With this care one may always have strong and vigorous pigs, maturing early and fattening easily, if they start with stock of the right sort.

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**Care of Breeding Sows.**

There is scarcely any farmer who has kept hogs who will not acknowledge that a good breeding sow able to produce and nurse 10 to 12 pigs is about as profitable stock as he could desire. Yet on most farms when such an animal has been reared and has proved its capacity, instead of being cared for and kept to breeding, it is allowed to fatten and fall under the butcher's knife when it might easily be made to bear two or more litters of pigs every year, each litter worth at weaning time more than what the sow herself would bring if fattened and sold as pork.

There are some reasons for this general disinclination to keep sows to breeding year after year. The chief of these reasons is that an old sow is apt to become, as the phrase is, "too knowing." She will learn to open gates, to go under or over fences, and help herself to all she can get at, and in some cases she develops an omnivorous appetite that makes her destroy young chickens or other poultry that comes in her reach. When the taste for such food is formed it is time to let the old sow go to the butcher, for when farrowing time comes such a sow will turn cannibal and devour her own young. For this reason the feeding troughs of breeding sows should not be allowed where chickens can get at them. It is usually the small chicks that first fall victims, but after a row has once had a taste of poultry she will pursue the older fowls, and if they do not keep out of her way will make a meal of them. The last Asiatic breeds are the worst sufferers from this cause. But the hog yard should be far enough away from the hen yard so that the temptation to chicken stealing will be avoided.

When the sow's growth ceases it will be hard work to feed her properly enough so that she will not get too fat for breeding, unless she is kept breeding all the time. This can be done by mating her with the boar four or five days after each litter of pigs. As the sow's period of gestation is a little more than 16 weeks, this will make her produce a litter about every 130 days, or practically three litters inside of a year. There is a little danger of a sow that produces a litter as often as this becoming too fat to breed well. It is, we think, a better policy than breeding the sows only twice a year, and then reducing their feed by poor feeding. But the pigs of each litter should be weaned when six or seven weeks old, and if fed well they will, in most cases, weigh them selves at that age. This early weaning, however, cannot be well applied to the pigs that come in winter. It is better to fatten them and sell them for roasters, for which there is nearly always a good demand in winter.

It is, we think, mainly from spring litters of pigs that the best breeding sows are most likely to come. It is worth while for farmers to look through the spring litters for sows with long bodies and straight backs, that have enough rudimentary teats to suckle a good litter, and feed them with milk and what pasture they care to eat, keeping all grain feed from them until fall, and then only feeding oats and wheat middlings. Each of these makes growth without fattening, and is good feed to develop the right form for a first-class breeding sow.

**Our Export Trade.**

The official statistics from Washington of our export trade in horses are of a highly satisfactory character, though the latest figures for 10 months are not quite up to the figures of last year, which probably proves the statement of foreign buyers in New York, Buffalo and Chicago, that good horses are becoming scarce, and that they cannot all their orders. During the years of depression the breeders and farmers flooded the market, the latter especially selling at any price to avoid the expense of feed, and keeping only barely enough stock to till the soil.

For three years the foreign buyer had the market in his favor and he bought everything in sight, from the cheap general-purpose horse to the high-class trotter. Everything was sold, which came to his net, and the export trade in horses which barely existed a few years ago rapidly rose till it exceeded \$5,000,000. As a result, we have got rid of our surplus, and it looks as if there will be a decided scarcity with a strong advance in prices during the next three years.

The small breeder and farmer who will now breed every mare in the paddocks to well-bred stallions will in four years from now reap a most remunerative harvest if he will breed on intelligent lines. It costs just as much to rear a scrub as it does a well-bred colt, and the only difference is the stallion's fee, and at the present time there are scores of highly bred stallions of splendid individuality whose services can be secured at fees varying from \$25 to \$50, and if good rooymare mares are bred to them the colts will well repay the outlay.

The signs of the times all point to a great revival of the trotting-horse breeding industry, for it must be borne in mind that the history of the market during the past three years, and the result of our horse shows, has demonstrated that the trotting-bred horse is the best park, carriage and coacher, as well as the best roadster in the world.

When 40 head of trotting-bred carriage stock sell at an average of \$1000 each as auction, as it recently did in New York, it proves that it pays as well to breed for style and size as it does for speed. The expansion in this department of the market is practically unlimited, for there is always a demand both at home and abroad for handsome teams, and there never has been a time when they were a drag on the market. With the rapid increase of wealth and the continuance of

proportionate times the demand must increase.

The official figures from Washington show that for the ten months ending May 1, we have exported 37,395 horses abroad, worth \$4,498,925, but that in the last parallel months we exported 41,748 head, worth \$5,022,705, the difference, as before said, being not due to the lack of demand but to the want of supply of suitable material. It must also be borne in mind that France, at one time a liberal buyer of common stock, is now out of the market, as it imposes a customs duty of \$40 per head, which is practically prohibitive to low grades.

The total export to France for the ten months was 6-2 head, worth \$975,580. Great Britain of course heads the list, as it does in our other exports, and the business appears of a permanent character, as the figures for the same periods seem to show. In 1897 we exported 15,374 head, worth \$2,006,163. In 1898 the figures jumped to 18,394 head, worth \$2,580,099, while in 1899 they were 17,192 head, worth \$2,518,570. It will be noticed that the average for this year is higher. If we add one-fifth of these figures to the latest we get a rough average of 20,000 head for \$3,000,000, or \$150 per head.

The time, however, is not far distant when the sire, ear lines of England, which in the main are run by horses, will be propelled by electricity, which will injure the market for low grades, but there will always be a large and increasing demand for cab horses, roadsters and carriage teams, and for many years to come we shall supply the motherland with its fastest trotters and paces.

It is also worthy of remark that the demand for the lightest kinds of American road wagons is on the increase, and that some prominent firms as the Blauvelt Carriage Company have found it to their interest to establish branch establishments in London and Paris. When the average Englishman, with his inherent love of a horse, once drives a fast trotter to a pneumatic road wagon over which will put up prices and at the same time exceed the supply.

Germany is our next largest customer, but the figures show a decided falling off this year. This is explained by the fact that the Germans buy principally trotters for racing purposes, and that during the autumn and winter sales they were unable to buy what they wanted at the prices they were prepared to pay, or the horses they wanted were not for sale at any price. In 1897 they bought 3750 head at a cost of \$643,400. In 1898 they jumped up to 9287 head, at a cost of \$988,350, but this year, from the causes above mentioned, they have reduced to 4337 head, worth \$635,115.

Our next important customer is Canada, which in 1897 paid us \$372,277, in 1898 \$529,178. If to these figures we add Bermuda and the West Indies, principally British, we are a total of \$3,184,214, or about 75 per cent. of the total output. It is pleasant to note that we also sell our horses to Africa, Asia, Central and South America, and our trade with Cuba, Porto Rico, Honolulu and the Philippines from now on must materially grow and expand. The American trotting-bred horse from 15 to 16 hands high, and from 950 to 1100 pounds, is the horse which with style, endurance and speed will meet the world's wants. These figures prove it, and the breeders of the Continent should at once get ready for the expanding market which awaits them in the near future.—Spirit of the Times.

**New York Farm Notes.**

As I crossed the Hudson River Valley, between the cities of Hudson and Albany, two weeks since I found the drought fully as severe in Berkshire County, Mass. In my 300 miles travel by horse and carriage to these points I found the valleys suffering the most from drought, and that there was a general anticipation of short crops, yet the faces of nature did not look especially bad. The rains of last week, although not as heavy as desired and not uniform over the country, yet did great good.

On my route through Columbia, Greene, Delaware and Oswego Counties, New York, I noticed that apples were well "setting," and the foliage of the trees healthy and full, with but very few common caterpillars, or worms, in sight. However, the forest worms were putting in their work on forest trees in large patches. This I have noticed daily since crossing the Hudson River. Farmers are still plowing to put in corn and forage crops to balance up for a short hay ration. The most decided out of the drought, aside from that on grass, appears in the oat fields, while the winter rye, of which there is considerable in this section, looks well, with good heads in this particular section the grass fields look well, with but little thought of cutting before July. Many dry crops are quantities, which variety of the millet sort of grass is advised for sowing after July 1 for feeding grain or to be cured for winter use. They also ask what can be said for barley besides its hardness and frost-proof qualities.

H. M. PORTER.

A farmer in Missouri has an apple tree of variety unknown from which he the other day exhibited an apple picked in 1897, which is still in a good condition of preservation, though no artificial means have been used to keep it. It is described as similar to a Russet in size and color, but differing from any known variety in other respects. No fruit man there who has examined it can identify it, and he proposes to ask the Missouri Fruit Growers Association to make an investigation of it. If it has other desirable qualities in trees and fruit beside that of long keeping, it may prove worth much money to him.



### Dairy Notes.

Man is prone to err, and so is the horse,

While the time is convenient the sup

While the time is convenient the sup

only canard to take with Hood's Sarsaparilla



things to be considered in fixing the price

only that certain practices of the English

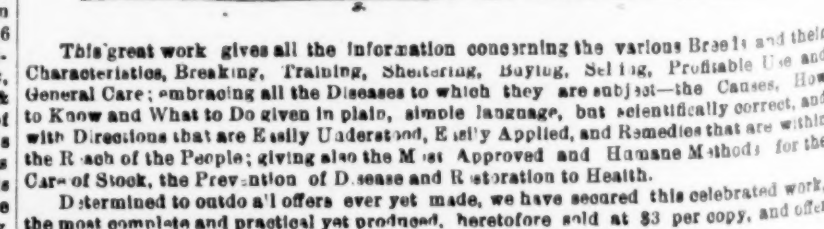
Instruction.—Benjamin F. Stevens.

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THE UNIVERSITY OF CHICAGO

1941

10. The following information is for the purpose of the study only. It is not to be used for any other purpose.



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MARKETS.

BOSTON LIVE STOCK MARKET.

Week ending June 28, 1899.  
Amount of Stock at Market.

Table with 2 columns: Item, Price. Includes Cattle, Sheep, Horses, etc.

Values on Northern Cattle, etc.

Beef—Per hundred pounds on total weight of...

Cows and Young Calves—Fair quality, 2000...

Sheep—Per hundred pounds on total weight...

Hogs—Per hundred pounds on total weight...

Calves—Per hundred pounds on total weight...

Arrivals at the Different Yards.

Table with 2 columns: Yard, Arrivals. Includes Cattle, Sheep, Horses, etc.

Shippers 40 75

At Brighton, 14

At North, 10

At South, 10

At West, 10

At East, 10

At North, 10

At South, 10

At West, 10

At East, 10

At North, 10

At South, 10

At West, 10

At East, 10

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At South, 10

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At South, 10

At West, 10

At East, 10

At North, 10

At South, 10

A good average supply of cattle...

Hay and Straw.

Flour and Grain.

Produce Market.

Wholesale Prices.

Live Poultry.

Butter.

Cheese.

Eggs.

Green Vegetables.

Apples.

Nuts.

Tailors.

Honey.

Sticks and Pelts.

Peas.

Dried Apples.

Grass Seeds.

Beans.

Peas, N.Y. & Vt. small H.

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